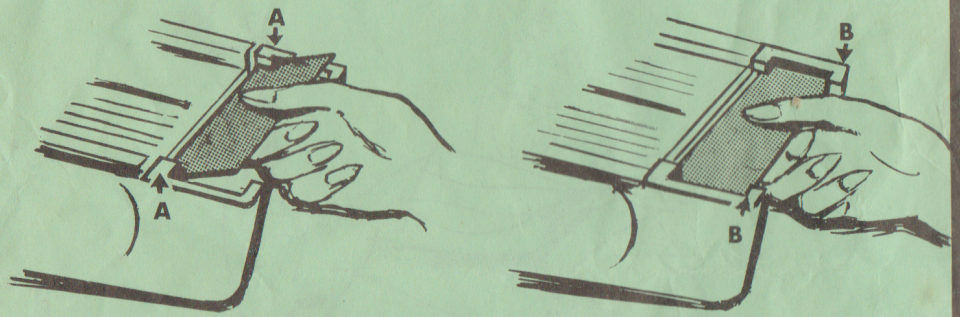
RECIPES and OPERATING INSTRUCTIONS

for Dial-O-Matic* FOOD CUTTER

important!

READ CAREFULLY BEFORE USING

How to **INSERT** cutting blade



1

Hold blade at angle with cutting edge forward and push into slots A. (Be sure beveled side of cutting edge is down.)

2

Lower back of blade and guide under slots B. (Be sure blade is firmly locked in both A and B slots before using.)

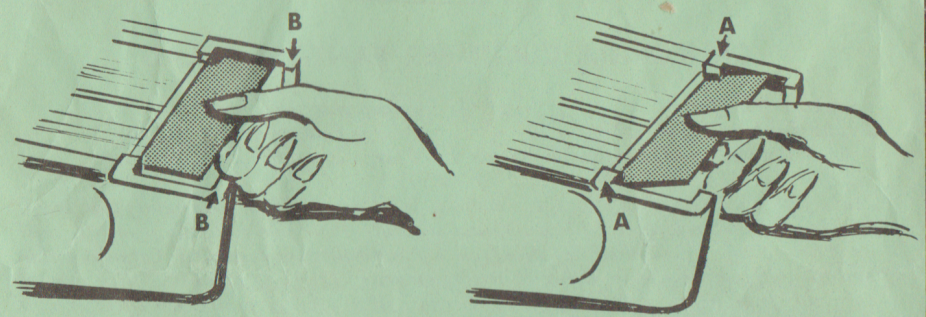
Congratulations

You are now the owner of the newest plain and fancy food cutting machine on the market. Just like your other appliances, this food cutter can be a blessing in the kitchen if used properly.

Please Remember!

- **Never put your fingers between the Safety Pusher and the sharp blade edge!**
- **Always use the Safety Pusher to protect your fingers!**
- **Use with caution as you would a sharp kitchen knife!**

How to **REMOVE** cutting blade

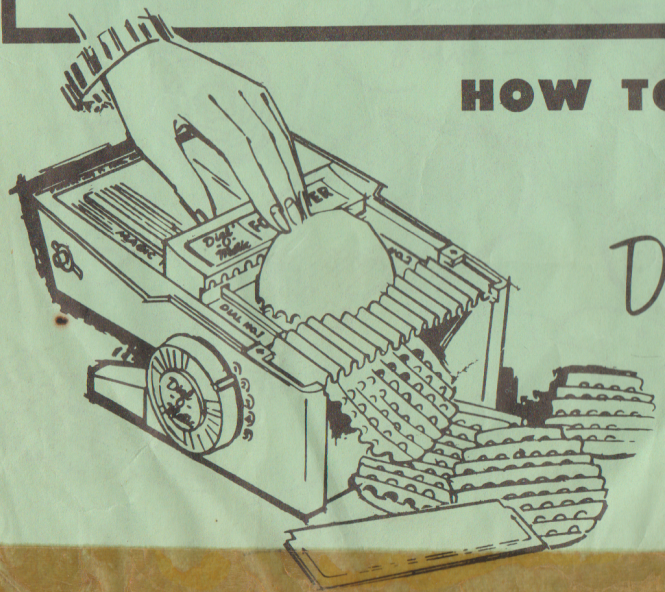


1

Push blade forward against springs until back of blade is clear of slots B.

2

Tilt back of blade up at an angle and pull out of slots A.



HOW TO OPERATE YOUR

Dial-O-Matic*

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✣ **The corrugated blade makes waffles, juliennes, or rippled vegetables.**

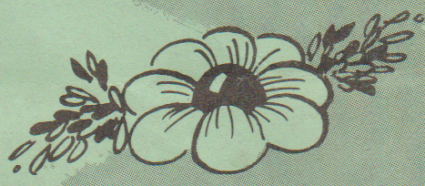
✣ **The straight edge blade is used for general slicing and shredding.**

Insert slicing blade in place, set Dial Regulator to desired thickness (#1 for thinnest, #5 for thickest slice). Place food on platform between Safety Pusher and blade edge and push forward. Note: When slicing tomatoes or citrus fruits, best results are obtained by moving food from side to side in a see-saw motion through the blade.

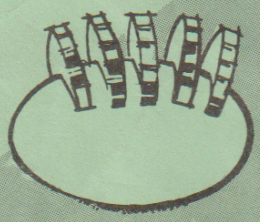
Waffle Style Vegetables: Insert corrugated blade — Set Dial Regulator at #1. Use center section of cutting platform. After each slice, turn the vegetable a half turn, so as to cut slice opposite of ridges made on the previous slice. This will produce a waffle slice with perforations.

Julienne or Ripple Style Vegetables: Use corrugated blade — Set Dial Regulator at #1 for Julienne vegetables, #2 for ripple vegetables. After first slice, place vegetable on proper guide bar, making sure that groove in vegetable rides on guide bar as you push vegetable through the blade.

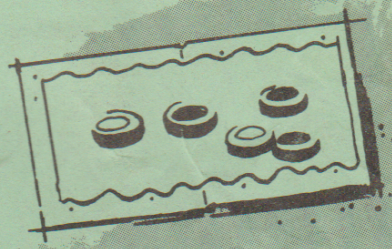
Recipes for Glamorous Garnishes



Black-eyed Susan: *Cut 3 thin 1½" lengthwise slices (#1 setting), starting at stem end of carrot. Curl slices in ice water for about an hour. Cut slices crosswise into 3 even pieces, and fashion into petals. Overlap petals at base and insert a black olive in center. Use a sprig of parsley for foliage.*

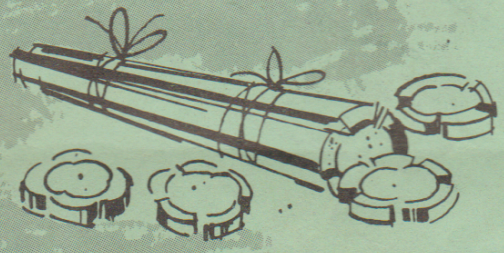


Egg and Cucumber Fantan: *Cut 4 or 5 slices (#2 setting on "DIAL-O-MATIC") from a cucumber. Cut deep grooves in a hard-cooked egg, and insert cucumber slices in each groove.*



Party Cheese Snack: *Cut thin slice (or slices) of your favorite brick cheese, and place on square or oblong soda crackers. Garnish with several stuffed olive slices (#2 setting).*

Cucumber Chain: *Cut 6 slices about ⅛" thick (#2 setting on your "DIAL-O-MATIC") from unpeeled cucumber. Remove pulp to form rings. Make single cut through the rind in 5 of the rings. Interlock rings through cut in rind.*



Celery Circles: Separate stalks of celery; clean thoroughly. *Cut stalks into 6" lengths. Stuff generously with cream cheese spread or any tangy cheese. Form stalks into circle, secure with string, wrap in wax paper, and chill. After chilling, cut into slices (#3 setting on your "DIAL-O-MATIC").*

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Fancy Cut Vegetables

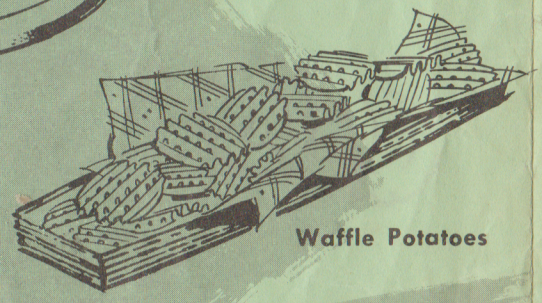
Use the corrugated blade to make waffle, Julienne, or ripple vegetables.

Waffle Style Vegetables: *Set Dial Regulator at #1. Use center section of cutting table. After each slice, turn the vegetable a half turn, so as to cut slice opposite of ridges made on the previous slice. This will produce a waffle slice with perforations.*

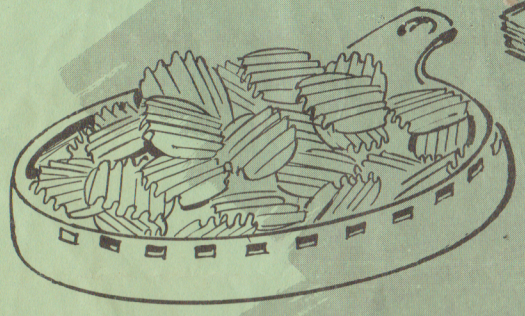
Julienne Style Vegetables: *Set Dial Regulator at #1. After first slice, place vegetable on Julienne guide bar, making sure that groove in vegetable rides on guide bar as you push vegetable through the blade.*

Ripple Style Vegetables: *Set Dial Regulator at #2. After first slice, place vegetable on ripple guide bar, making sure that groove in vegetable rides on guide bar as you push vegetable through the blade.*

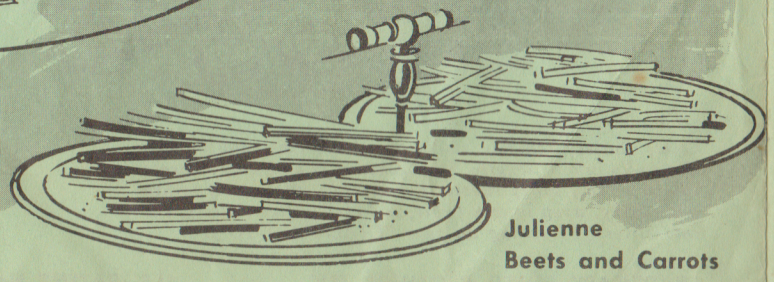
Waffle Beets



Waffle Potatoes



Ripple Potatoes



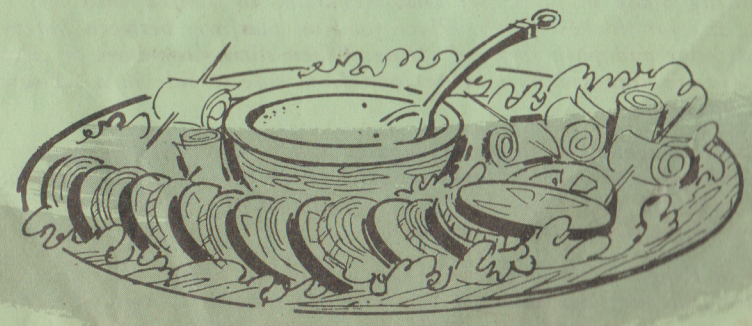
Julienne
Beets and Carrots

Exotic Salad Recipes

CALIFORNIA CUCUMBER FANTASY SALAD

1 package lime Jello
2 cups shredded cabbage
1 No. 2 can (2½ cups) crushed pineapple
⅓ cup chopped walnuts
1 large package cream cheese
1 large cucumber

Make Jello as directed on package. Pour into bowl and chill. When slightly thickened, fold in cabbage, pineapple (drained), and walnuts. Pour into individual molds; chill until firm. Stuffed cucumber: Cut slice from top and bottom of cucumber. Core out inside and fill with cream cheese. Using #1 setting on your "DIAL-O-MATIC," slice sides of cucumber from top ¾ way to bottom in alternate slices (this gives stripped effect around cucumber). Place in center of platter covered with crisp greens, and top with pimiento slices. Arrange molds around cucumber. Garnish with scalloped carrot curls and radish roses. Serves 4.

TOMATO AND ONION SALAD Á LA ROMÁ

Select 4 firm tomatoes and 4 Spanish onions of approximately the same size. Use large salad platter, and cover with crisp greens. Place bowl filled with olive oil and wine vinegar dressing in center of platter. Slice tomatoes and onions and arrange around bowl. Garnish platter with scalloped carrot curls and radish roses. Serves 3 to 4.